

PATENT SPECIFICATION

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COMPLETE SPECIFICATION

Improvements in or relating to Moulding Devices for use in the Flour Confectionery and Baking Trades

I, FRANK WHITE, a British subject, of 8, Church Street, Sidmouth, Devon, formerly of 3, Sandhill Street, Ottery St. Mary, Devon, do hereby declare the invention, for which I pray that a patent may be granted to me, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to a moulding device for use in the flour confectionery and baking trades, and is concerned with the moulding of confections or baked products from a cake or similar mixture, wherein spaced and comparatively small shaped quantities are laid out on sheet tins prior to being placed in the oven to be baked. The invention is of particular utility when dealing with mixtures of low viscosity and which are usually applied to the sheets by extruding same from a "Savoy" bag.

It is well known in the above-mentioned trades that a fair amount of skill and training is required in the application of the mixtures to the sheet tins not only to ensure that the baked products will be all of the same size and shape, but also to ensure that there is not wastage of available space on each sheet tin thereby reducing the waste in oven space and increasing production. Such skill and training is particularly required when the baked confections or products are to be of say elliptical or crescent shape.

At the present time, owing to a scarcity of skilled baking operatives, it is becoming increasingly necessary to employ semi-skilled or even unskilled labour in the baking and flour confectionery trades, and the object of the present invention is to provide means whereby "fancy" confections or other similar products baked on sheet tins may be easily or quickly moulded to a uniform size and shape, and spaced out on the sheets in a manner which is most efficient and economical.

According to the invention, a hand appliance consisting of a flat plate or template or the like having a series of spaced apertures of any desired shape is superimposed over a baker's

sheet tin or the like and the apertures filled with flour or other edible mixture, for example a cake mixing, so that on removal of the template spaced shapes or small quantities of said mixture of uniform size and configuration are located thereon ready for baking.

The amount of mixture or mixing applied to said apertures may vary. For example, if flat biscuit-like products are required, the mixture may be scraped level with the template, or alternatively the mixture may stand proud. The thickness of the template and the number, size and shape of the apertures may vary to suit the requirements of individual customers.

The invention will now be described in detail with reference to the accompanying drawings, wherein:—

Fig. 1 is a perspective view showing the flat plate or template located on a baker's sheet tin ready for and during filling of the apertures, say with a cake or biscuit mixing;

Fig. 2 is a section on the line 2—2, Fig. 1;

Fig. 3 is a view similar to Fig. 2, in which the template has been lifted away from the sheet tin, and the moulded shapes of cake or biscuit mixing are located on the sheet tin ready for baking;

Fig. 4 is a composite perspective view of a template built-up from a number of sections having various alternative shapes of apertures therein;

Fig. 5 is a perspective view partly in section of a modified construction of template.

In the example of the invention illustrated in Figs. 1 to 4 of the drawings, a hand appliance consisting of a flat plate or template 10 is fashioned from transparent plastic material of the kind sold under the Registered Trade Mark "Perspex", but any other suitable material may be used, and such mould is approximately 28½" long, 16" wide and ⅜" thick. The dimensions denoting the surface are substantially the same as a baker's sheet tin 9. Arranged in six rows, twelve in a row, are a series of circular apertures or holes 11 of 2" diameter. Adjacent each longitudinal edge is a

handle by which the mould or template can be manipulated for the purposes required. It will be seen that the handle 12 is upstanding whilst handle 13 is substantially horizontal, but the handles may be fitted so that both are vertical or both are horizontal according to individual requirements.

In use, the template is placed in superimposed relationship on the baker's sheet tin (see Figs. 1 and 2), and the apertures filled with a cake or other previously prepared edible mixture or mixing. According to the confection being produced, the filling is either wiped level with the upper surface of the template, or is heaped to the required extent. On removal of the template the sheet tin bears seventy-two small heaps or quantities 14 of the mixture, each of identical size and shape and equally spaced one from the other (see Fig. 3). As the apertures are spaced as close together as is practicable, each and every sheet tin to which the template or mould is applied can be used to bake the maximum number of baked products.

As illustrated in Fig. 4, by using templates of a different thickness and having apertures of a different size and shape, a large variety of baked products can be moulded. For instance apertures 15 are elliptical or oval-shaped, apertures 16 are of arcuate shape, whilst apertures 17 and 18 show two different arrangements of square apertures. Apertures 19 are circular but the apertures of adjacent rows are staggered instead of being in uniform files as in Fig. 1.

In the modification illustrated in Fig. 5, the template is provided with a doctor blade 20 which is slidably located in longitudinal grooves 21 through the intermediary of pillars 22. In this arrangement, when the apertures in the template are filled, the excess filling can easily and quickly be wiped off by the doctor blade being passed over the surface of the template.

By the invention not only is there a considerable saving in time previously taken in pre-moulding or shaping the edible mixture, but the moulded shapes are all of uniform size and configuration so arranged on the sheet tin that the maximum number of shapes are located over the area of each sheet tin.

Obviously, the number and disposition of the apertures in the template can be varied according to the size and shape of the baked products being produced.

What I claim is:—

1. The method of producing baked shapes

of flour confectionery or other edible products, wherein a plate-like mould or template having a series of spaced, uniform apertures of any desired size and shape is superimposed over a baker's sheet tin and the apertures filled with a flour or other edible bakable mixture for example a cake mixing so that on removal of the mould or template spaced shapes or heaps of said mixture of uniform size and configuration are located on the sheet tin ready for baking.

2. A hand appliance for carrying out the method according to Claim 1 comprising a flat plate or template having a series of spaced, uniform apertures of any desired size and shape, said flat plate being adapted to be placed by hand on a baker's sheet tin in superimposed relationship and the apertures filled individually with a cake or other edible bakable mix of high viscosity whereby on lifting the plate clear of the sheet or tin the latter is covered with spaced shapes or heaps, having configurations simulating those of the apertures in the plate, ready for baking.

3. A hand appliance according to Claim 2, wherein the flat plate has a surface area substantially the same size and shape as a baker's sheet tin and the apertures are uniformly spaced from each other.

4. A hand appliance according to Claim 2 or Claim 3, wherein the apertures are identical in size and shape and arranged in regular rows over substantially the whole area of the plate.

5. A hand appliance according to any of the preceding Claims 2 to 4, wherein the apertures are of any regular plane geometric shape.

6. A hand appliance according to Claims 2 and 5, wherein the apertures are arranged in six rows with twelve apertures in a row.

7. A hand appliance according to any of the preceding claims, wherein the plate is provided with a doctor blade slidably mounted thereon.

8. The method for producing baked shapes of flour confectionery or other edible products substantially as herein described.

9. The hand appliance for producing baked shapes of flour confectionery or other edible products constructed and adapted to operate substantially as herein described with reference to and as illustrated in the accompanying drawings.

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PROVISIONAL SPECIFICATION

Improvements in or relating to Moulding Devices for use in the Flour Confectionery and Baking Trades

I, FRANK WHITE, a British subject, of 3, Sandhill Street, Ottery St. Mary, Devon, do hereby declare this invention to be described in the following statement:—

This invention relates to a molding device for use in the confectionery and baking trades, and is concerned with the moulding of confections or baked products from a cake or similar mixture, which is laid out in spaced and comparatively small quantities on sheet tins prior to being placed in the oven to be baked. The invention is of particular utility when dealing with mixtures of low viscosity and which are usually applied to the sheets by extruding same from a "Savoy" bag.

It is well known in the above-mentioned trades that a fair amount of skill and training is required in the application of the mixtures to the sheet tins not only to ensure that the baked products will be all of the same size and shape, but also to ensure that there is no wastage of available space on each sheet tin thereby reducing the waste in oven space and increasing production. Such skill and training is particularly required when the baked confections or products are to be of say elliptical or crescent shape.

At the present time, owing to a scarcity of skilled baking operatives, it is becoming increasingly necessary to employ semi-skilled or even unskilled labour in the baking and confectionery trades, and the object of the present invention is to provide means whereby "fancy" confections or other similar products baked on sheet tins may be easily or quickly moulded to a uniform size and shape, spaced out on the sheets in a manner which is most efficient and economical.

According to the invention a plate-like mould or template of the like having a series of spaced apertures of any desired shape is superimposed over a sheet tin and the apertures filled with a cake mixture or other edible mixture, so that on removal of the mould or template spaced heaps or small quantities of said mixture of uniform size and shape are located thereon ready for baking.

The amount of mixture applied to said apertures may vary. For example, if flat biscuit-

like products are required, the mixture may be scraped level with the mould or template, or alternatively the mixture may stand proud. The thickness of the mould or template and the number, size and shape of the apertures may vary to suit the requirements of individual customers.

In one specific example of the invention, a plate-like mould or template is fashioned from transparent plastic material of the kind sold under the Registered Trade Mark "Perspex", and such mould is approximately 28½" long, 16" wide and ⅛" thick. The dimensions denoting the surface are substantially the same as a baker's sheet tin. Arranged in 8 rows, 9 in a row, are a series of elliptical or oval-shaped apertures or holes, whose major and minor axes are 2½" and 1½" respectively. Attached to the upper face and adjacent each longitudinal edge is a handle by which the mould or template can be manipulated for the purposes required.

In use, the mould or template is placed in superimposed relationship on the baker's sheet tin, and the apertures filled with a cake or other edible mixture. According to confection being produced the filling is either wiped level with the upper surface of the mould or template, or is heaped to the required extent. On removal of the mould or template, the sheet tin bears 72 small heaps or quantities of the mixture, each of identical size and shape and equally spaced one from the other. Thus each and every sheet tin to which the template or mould is applied can be used to bake the maximum number of baked products.

Obviously, by using moulds or templates of a different thickness and having apertures of a different size and shape, a large variety of baked products can be moulded.

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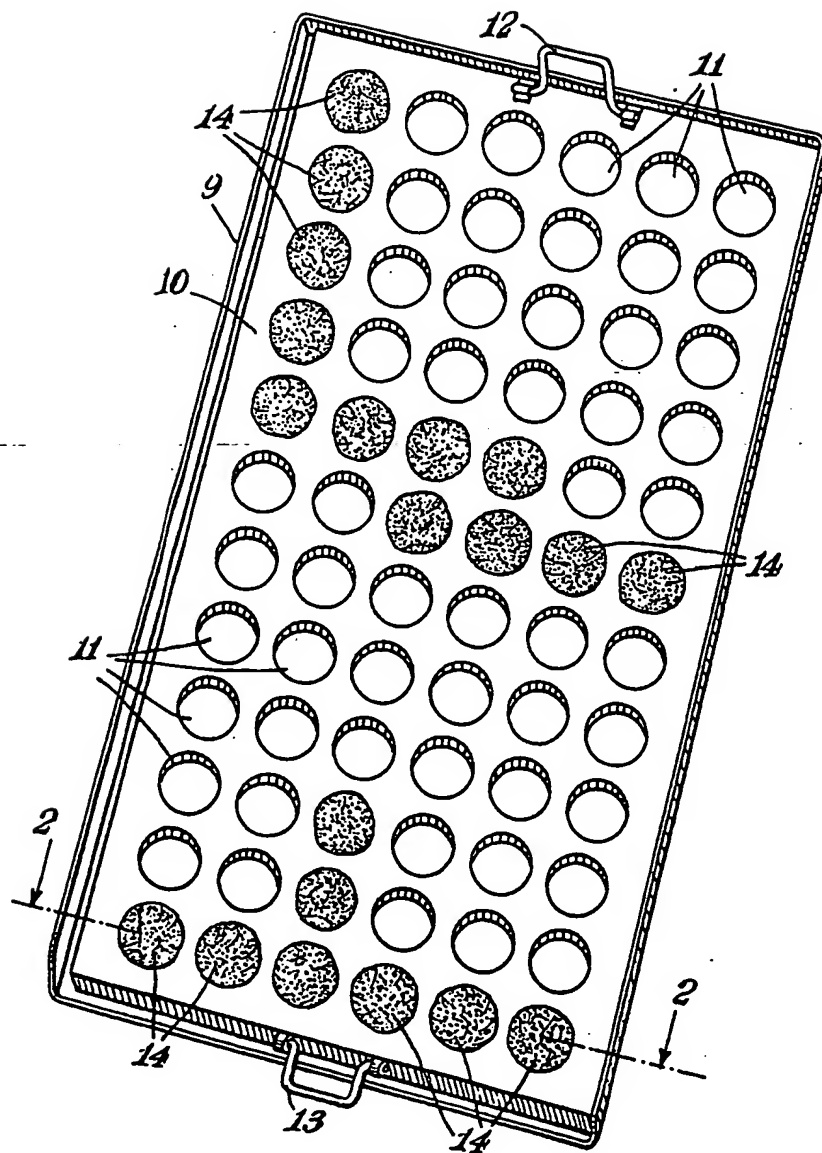


Fig. 1.

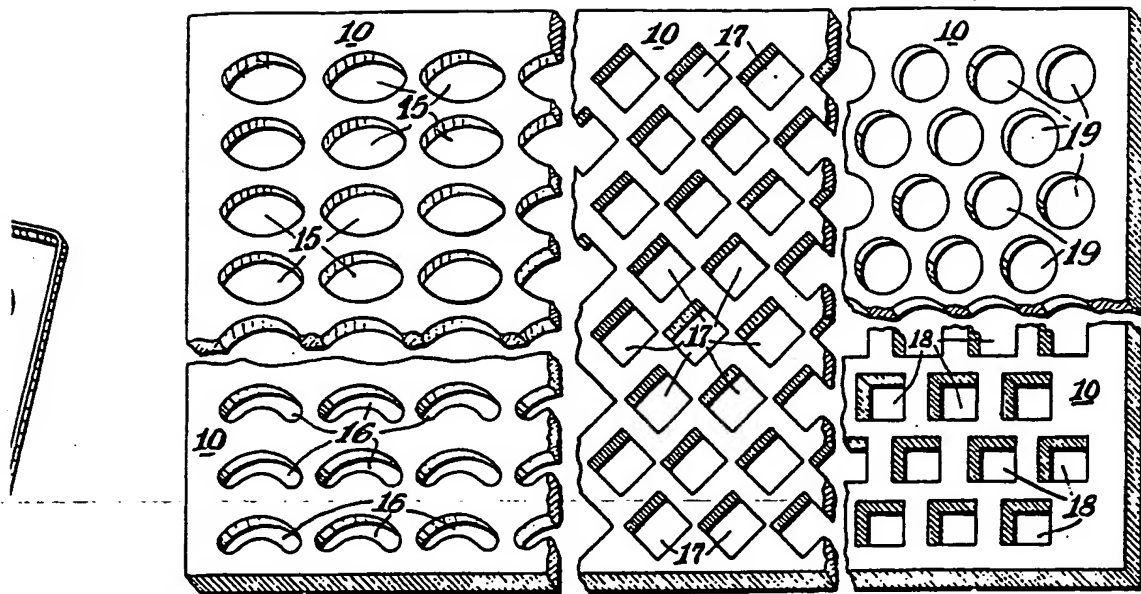


Fig. 4.



Fig. 2.

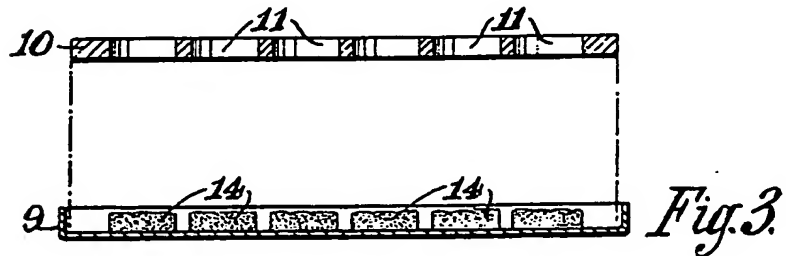


Fig. 3.

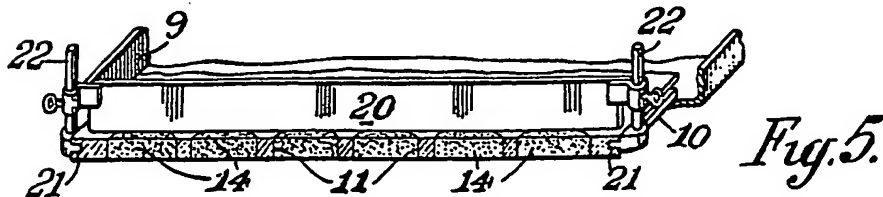


Fig. 5.

76423 COMPLETE SPECIFICATION
 This drawing is a reproduction of
 2 SHEETS the Original on a reduced scale
 Sheet 1 of 2

